

EGG ROLL (Or	ne)		45c	
CHINESE BARBECUED PORK \$.			SWEET AND SOUR WON TON \$1.75 CANTONESE FRIED SHRIMP 1.35	
PLEASE	ORDE	R B	Y NUMBER	
l ALMOND GAI DING Cubelels of Chicken, Diced Chinese Vegetables	\$2.35	10	CHAR SUE BEAN SPROUT Chinese Roast Pork with Bean Sprouts	\$1.6
2 CHOW GAI KEW Breast of Chicken Sauteed with Tender Green Mushroom, Bomboo Shoot and Water Chestnuts	2.25	11	LOBSTER CANTONESE Chopped Whole Maine Lobster Saute with Minced Pork, Blended with Soft Smooth Gravy	4.2
MO GOO GAI PINN Sheed Chicken with Mushrooms	2.75	12	BATTERED BUTTERFLY SHRIMP Jumbo Shrimp, Liver and Chinese Pork Wrapped with Bacon and Special Sauce	2.3
4 BARBECUE CHICKEN (One-hall) Chinese Style	1.75	13	SUBGUM HAR (With Eggs) Minced Shrimp and Imported Chinese Vegetables	1.9
6 CHICKEN HAWAIIAN Boneless Chicken with Pineapple	2.75	14	SHRIMP WITH LOBSTER SAUCE Fresh Shrimp Saute with Minced Pork and Eggs	1.9
CHAR SUE DING Diced Chinese Pork and Vegetables	1.85	15	SWEET AND SOUR SHRIMP Assorted Chinese Pickles	1.9
SWEET AND SOUR PORK Assorted Chinese Pickles	1.75		BATTERED BONELESS DUCK Long Island Duck with Subgum Sauce	2.0
S SWEET AND SOUR SPARE RIBS Assorted Chinese Pickles	1,65	17	CHINA TOWN CHOP SUEY Sliced Beef, Chicken Gizzards and Chinese Vegetables	1.5
SUBGUM EGG WITH PORK Minced Chinese Pork, Vegetables and Almond	1.85	18	GREEN PEPPER STEAK Sliced Beef and Pepper (with Tomato 25c extra)	1.5

Boiled Noodles	C	hinese Pork Yelcamein	.85	Won Ton (Soup) 1.2
CHOP SUEY		CHOW MEIN		CHINESE FAMILY
Beef Chop Suey	\$1.00	Beef Chow Mein	\$1.20	DINNERS
Plain Chop Suey (Pork)	.95	Chop Suey Chow Mein (Pork)	1.15	(7, 42, 1)
Chicken Chop Suey	1.45	Chicken Chow Mein	1.65	(For 2 Persons) \$3.85
Chicken Mushroom Chop Suey	1.75	Chicken Mushroom Chow Mein	1.95	SOUP
Chicken Subgum with Almonds	2.00	Chicken Subgum with Almonds	2.20	2 EGG ROLLS, CANTONESE SHRIMP
Shrimp Chop Suey	1.25	Shrimp Chow Mein	1.45	PORK FRIED RICE CHICKEN CHOW MEIN
Mushroom Chop Suey	1.35		I.55	ALMOND COOKIES
Vegetable Chop Suey (Meatless)	1.25			COFFEE OR TEA
	—			(For 4 Persons)
FRIED RICE		EGG FOO YOU!	NG	\$8.95
Chicken Fried Rice	\$1.10			SOUP
Ham Fried Rice		mgg roo romig	\$.95	4 EGG ROLLS, CANTONESE SHRIMP
	.95	Ham Egg Foo Young	1.00	ALMOND GAI DING SHRIMP, LOBSTER SAUCE
Pork Fried Rice	.90	Chicken Egg Foo Young	1.25	CHICKEN FRIED RICE
Shrimp Fried Rice	1.05	Shrimp Egg Foo Young	1.20	SWEET AND SOUR PORK
Subgum Fried Rice	1.00	Subgum Egg Foo Young	1.15	ALMOND COOKIES TEA OR COFFEE
			.,	12.1 3.1 001122
SPACIOUS PARTY ROC	M FC	PR GROUP PARTIES *	PLEAS	SE CALL FOR RESERVATION

CHOICE STEAKS BLUE STAR SPECIAL K. C. STRIP SIRLOIN
DOUBLE SIRLOIN STEAK (for Two)

NO. 1 FILET MIGNON
NO. 2 FILET MIGNON
SEEF TENDERLOIN, MUSHROOM SAUCE
CENTER CUT T-BONE STEAK
SMALL T-BONE STEAK
CLUB STEAK
CLUB STEAK
All Steaks Served with Combination Salad and
FRENCH FRIED POTATOES AND ONION RINGS

S3.50
SPECIAL STEAK DINNERS
SHRIMP COCKTAIL OR FRUIT JUICE
TODAY'S SOUP
COMBINATION SALAD AND FRENCH DRESSING
CHOICE T-BONE STEAK
\$3.10
FILET MIGNON
\$3.60
FILET MIGNON
\$3.10
FRENCH FRIED POTATOES AND ONION RINGS FRENCH FRIED POTATOES AND ONION RINGS DESSERT COFFEE, TEA OR MILK ORDER FRENCH FRIED ONION RINGS COCKTAILS AND RELISHES Shrimp Cocktail Dinner Size Cocktail Boiled Shrimp on Ice
 5 .85
 Celery Hearts
 \$.45

 .75
 Stuffed Olives
 .65

 .25
 Celery Hearts and Assorted Olives 1.00
 CHOPS, ETC. SEA FOOD SEA FOOD

FRENCH FRIED JUMBO SHRIMP

BROILED WHOLE MAINE LOBSTER

1.25
BROILED BABY FLOUNDER

1.00
FRIED TENDERLOIN OF TROUT

STUFFED FLOUNDER WITH CRAB MEAT

STUFFED FLOUNDER WITH CRAB MEAT

STUFFED DEVILED CRABS

FRIED DEEP SEA SCALLOPS

BROILED HALDEN STEAK

35
BROILED BED SALMON STEAK

SPECIAL COMBINATION SEAFOOD PLATE

BROILED HALDENT STEAK

FRIED SELECTED OYSTERS (In Secson), ½ Dozen

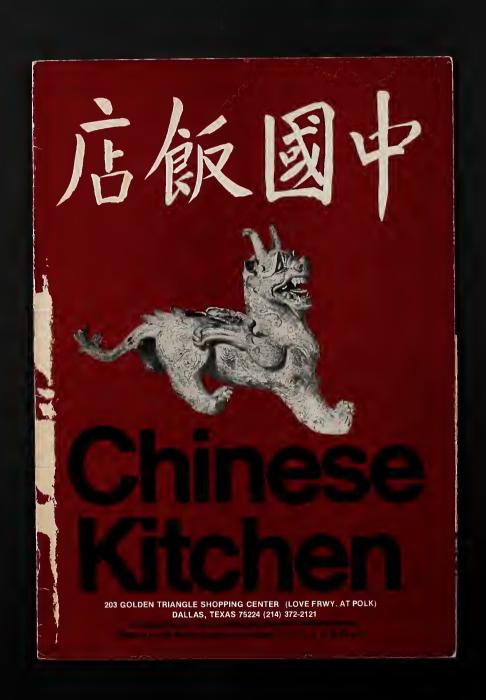
FRIED, Dozen 1.75 STEWED, ½ Dozen CENTER CUT PREMIUM HAM STEAK CENTER CUT PORK CHOPS (2)
BREADED VEAL CUTLETS
CHICKEN FRIED STEAK HOME-MADE HAMBURGER STEAK.
SMOTHERED ONION
BROILED CALF LIVER WITH STRIPPED BACON
HAM OR BACON AND EGGS HAM OR CHEESE OMELETTE FRIED CHICKEN FRIED MILK-FED CHICKEN (1/2) SOUPS .85
.75
VEGETABLE
CREAM OF TOMATO
CHINESE VEGETABLE
1.00
TODAY'S HOME-MADE SOUP QUARTER (White) QUARTER (Dork) BROILED CHICKEN LIVERS FRIED CHICKEN GIZZARDS (6) POTATOES SANDWICHES SALADS
Blue Star Special (Wop)
Chicken Salad
Shrimp Salad
Combination Salad
Head Lettuce
Sliced Tomato
Lettuce and Tomato
Pinoapple and Cottage Cheese
Pear and Cottage Cheese S .90
.85
.85
.85
.50
.40
.40
.40
.40

WE PREPARE ORDERS TO TAKE HOME

We Are Not Responsible for Lost Articles



"TODAY'S LUNCIEON & DINNER SPECIALS" Warch 19, 1951
chaice of:
Chicken Fried Steak, Cream Gravy Calf's Liver, Smothered Onions
Grilled Hambufger Steak, Fried Onions
Grilled Pork Chop, Apple Sauce
Canadain Bacon with Apple Sauce
Grilled Salmon Steak, Lemon Butter
Fried Deep Sea Scallons, Tartar Sauce Fried Fresh Tenderloin of Trout, Tartar Sauce
served with:
SALAD: Pear & Cottage Cheese VEGETABLES: Ranch Style Beans Harvard Beets
Mashed Potatoes
Mashed Potatoes BEVERACE: Coffee or Tea DESSERT: Pie or Ice Grean
DESSERT: Pie or Ice Cream
\$1.50 SPECIAL FILET STEAK PLATE \$1.50
nomero di sudicio e
Vegetables Salad Beverage Dessert
SPECIAL TABLE D'HOTE DINNERS Chicken Rice Soup or Chilled Fruit Juice ENTREES choice of: Grklhed Lamb Chops, Rasher Bacon
SPECIAL CHIMESE DIMMERS Chicken Rice Soup
Shrimp in Lobster Sauce
Plain Chop Suey
Green Pepper Steak with Tomatoes
Egg Foyoung Rice
Beverage Dessert
WE THANK YOU Do Come Back



Offering authentic Chinese quisine for your dining pleasure.

See the manager for private parties or special dishes.

The Chinese Kitchen serves authentio Mandarin and Szechuanese food, two of four most popular cuisines in China, the other two being Cantonese and Shandarin Junlike Cantonese food which is relatively better known in this country, Mandarin and Szechuanese food have long historical and oultural traditions, because they had been the favorites of the royal families as well as the gentry class in Imperial China. They are the products of thousands of years of improvements by great cooks and epicureans, and are still the most-loved food in China.

In recent years, Mandarin and Szechuanese food are gradually known to the American people, thanks to millions of U.S. tourists to the Orient, especially to President Richard Nixon's visit to China in February, 1972.

Mandarin food, generally speaking, represents the cooking style in northern China, cradle of Chinese civilization. It excels in the cooking of chicken and duck, beef and pork, though this does not mean that it is not good at the preparation of sea food. Another feature of Mandarin food is its cooking art in making flour products — noodles, dumplings and pancakes.

Szechuanese food features hot dishes which are most appetizing and thrilling. Once you are used to the peppery dishes, all other foods would become tasteless. One outstanding feature of Szechuanese oooking is that many simple foods treated with hot pepper and prepared by magic timing may turn up the most palatable dishes.

The Chinese Kitchen feels obliged to introduce genuine Chinese food to Oak Cliff in Dallas. Fortunately, the American people today are more selective — they know Chop Suey is not Chinese food and they want to enjoy real Chinese food. We are sure that the Chinese Kitchen will meet their demand.





APPE

11ZERS	
1. Egg Roll(2)	
2. Fried Wonton (6)	0.85
3. Chinese Bar B-Q Pork \$	0.85
4. Peacock Shrimp (4)	1.25
5. Combination of Above (4)	1.45
6. Fried Dumpling (6)	1.50
7. Steamed Dumpling (6)	1.50
8. Shrimp Toast (4) \$	

店飯園中



CHINESE SOUPS	
9. Wonton Soup	.\$0.50
10. Hot & Sour Soup, Szechuan Style	.\$0.50
11. Mandarin Soup	.\$0.60
12. Egg Drop Soup	.\$0.50
FRIED RICE	
13. Pork Fried Rice	.\$1.50
14. Chicken Fried Rice	
15. Beef Fried Rice	.\$1.60
16. Shrimp Fired Rice	.\$1.80
· ·	
CHOW MEIN	
19. Shrimp Chow Meln	.\$1:90
18. Chicken Chow Mein	.\$1.60
19. Beef Chow Mein	.\$1.60
20. Pork Chow Mein	.\$1.60
21. Chow Mein Deluxe	\$1.95



	Vessel for warming of the early and late	the black millet wine r Shang Dynasty.	
GG	FOO YOUNG		Acres 11
	22. Chicken & Egg Foo Young	.\$1.95	W 15 XX 9
	23. Shrimp & Egg Foo Young	.\$2.05	
	24. Beef & Egg Foo Young	.\$1.95	
	25. Pork & Egg Foo Young	.\$1.95	
	30		
EKI	ING SPECIALS		
	26. Almond Chicken	.\$2.25	
	27. Governor's Chicken	.\$2.95	
	28. Sweet & Sour Chicken	.\$2.25 .	
	29. Chicken with Chinese Vegetable	.\$2.25	
	30. Peking Crisp Duck	.\$9.00	
	Half	.\$4.50	
	,		
AN	IDARIN FOPULAR		
	31. Beef & Broccoli	.\$2.45	
	32. Beef & Green Pepper	.\$2.45	
	33. Beef & Onion (Mongolian Style)	.\$2.45	
	34. Beef, Mushroom, Bamboo Shoot & Snow Peas	.\$2.65	
	35. Beef with Oyster Sauce	.\$2.45	
	oor book with o join support		





-	SHOWING THAD THOU
	36. Bar-B-Q Pork & Chinese Comb. Vegetables \$2.25
	37. Sweet Sour Pork\$2.25
	38. Pork & Green Onion (Mangolian Style) \$2.45
	39. Hot Slice Pork (Szechuan Style) \$2.65
	40. Moo Shi Pork with 4 Mandarih Pancakes \$2.95
	41. Shrimp Saute & Green Peas
	42. Sweet & Sour Shrimp\$2.95
	43. Shrimp Lobster Sauce
	44. Shrimp Ball & Chinese Vegetables
	45 Chrima Crachusa

BEVERAGES

Soft Drinks	\$0.20
Ice Tea	
Chinese Tea	\$0.20
Coffee	
Milk	\$0.20

FAMILY SPECIALS (All dinners served with Chinese tea & fortune cookies)







Hong Kong Royale

5.75

HOUSE SPECIAL

TO THE SPECIAL

1. Sole Fillet with Crispy Fin Seasona1 2. Sizzling Chicken with Black Bean 6.75 3. Baked Lobster with Chili in Hot Pot Seasonal 4. Looster with Garlic Sauce in Hot Pot

5. Shrimp with Walnut

6. Baked Crab with Chinese Wine in Hot Pot Seasonal 10.50 8.50 7. Baked Crab with Spicy Salt

8. Scallop with Greens in Bird's Nest

9. Sizzling Fillet Steak with oreen Onion 8.50 9.95 9.75 10. Pan Fried Clam with Black Bean & Chili Sauce 7.50 11. Poached Sticed Geoduck Clam 12.50 12. Abalone with Vegetable 12.25 13. Oyster with Ginger & Scallion in Hot Pot

14. Pan Fried Scallop Coated with Shrimp Meat 8.25 12.50 15. Peking Duck

16. Vegetable with Oyster Sauce 22.00



HongKongRoyale SEA FOOD RESTAURANT

221 W. Polk St. Richardson Dalias, TX 75081 Tel: 214 238 8888

LUNCH SPECIAL

(MONDAY TO FRIDAY)

(Served with Soup of the Day, Egg Roll and Fried Rice)

•	
	3.75
1. Chicken Chow Mein	3.75
.2. Beef Chow Mein	3.75
3. Pork Chow Mein	3.75
4. Sauteed Chop Suey	
5. Sweet and Sour Chicken	3.95
6. Sweet and Sour Pork	3.95
	4.25
7. Almond Chicken	4.25
8. Green Pepper Steak	4.25
9, Mushroom Chicken	
10. Kung Pao Shrimp (Spicy)	4.75
11. Kung Pao Chicken (Spicy)	4.75
II. Kung Pad Chicken (Special	4.95
12. Shrimps in Lobster Sauce	

CHEF'S SUGGESTION

1.	Young Chow Fried Rice	4.25	
2.	Minced Beef Rice	4.25	
3.	Beef Rice with Egg	4.25	
4.	nambagued Park Rice	3.95	
	Barbequed Duck Rice		
	Soy Sauca Chicken Rice	3.95	
6.		4.95	
7.	3 Combinations with Rice (Choice of Chicken, Barbecued Pork, Barbecued Duck, Squid & Cure	ed Hock Butt)	
		7	
	(Choice of Chicken, Barbecued Pork, Barbecued Buck, Squite	ed Hock Bucc)	1
9.	. Barbecued Duck Flat Noodle with Preserved Vegetable in Soup	5.95	Ŧ
10	Parkersed Duck Rice Noodle with Preserved Vegetable in Soup	4.95	

Broccoli - your Choice of Meat (Shrimp \$1.00 extra)

* * * * * * *	5 U 1 A L
1. 背意就打成 Fin	Seasonal .
2. 爱 就 大小巷· Shrimp With Walnut	10.50
3. Lobster with Garlic Sauce in Hot	Pot Seasonal
4. A Haked Lobster with Chili in Hot	Pot Seasonal
5. Baked Crab with Spicy Sait	8.50
6. All with Chinese Wine in	
7. Sizzling Chicken with Black Bear	h
8. Sizzing Fillet Steak with Cree	Onion 9.75
9. Scallop with Green in Bird S Ne	9.95
10. Crispy Fried Prawn Bean Curd	9.50
11. Vagetable with Oyster Sauce	5.75
•	後 點 BUNS
成 定 DIM SUM 次 年	泰落的亲处 28. YELLOW BEANS BUN 正式证息免 30. LOTUS SEED BUN 实价正息色 31. STEAMED BBG PORK BUN 纤定度系绝 32. PINEAPPLE BUN 纤定度系绝 32. COCONUT BUN 纤定 是绝 34. BAKED B.A.Q. PORK BUN 纤定 是绝 34. BAKED B.A.Q. PORK BUN 纤定 提供 435. B.B.Q. PORK PIE 纤定一理的 36. CURRY PIE 独定一理的 36. CURRY PIE 独定一类系 37. APPLE PIE*
科外规定域 10. SHMMP TOAS	40 XL DESSERTS
松山村北 12. FRIEDSTUPFED BEAN COUNT 東京本学 13. FRIED TARGO CAME 京印及水砂 14. FRIED SHRIMP DUMPLING な 24. サード 5. SWEET & SOUB SPARERIBS 山井泉村十 18. SPARERIBS WITH BLACK BEAN SAUCE 山本泉地 18. BEEF TIMPES WITH BLACK BEAN SAUCE は 大十 12. BEEF TIMPES WITH BLACK BEAN SAUCE は 大十 12. BEEF STOMACH WITH BLACK BEAN SAUCE 2. 和 20. SHARKS FIN DUMPLING	を放映性 38. GOCONUT CAKE は共計は 59. WATERCHESTNUT CAKE はまません 40. EGG CUSTARD から支援を 41. SOFT A SWEET ALMOND BEAN は主文体 42. SVEET SEESAME BALLS ・ 特別美麗 HOUSE SPECIAL 土砂底水は 43. STICKY NICE. ・ プロスト 44. CURRY SOUID 正されまま 45. STICKY NICE WITH CHICKEN & SAUSAGE
正本基別は 21. TURMIP CARG 首花柱方体 22. STUFFED GREEN PEPPER 首花柱五角 23. STUFFED BEAN CURD	
质 粉 FUN ROLL	A 通訊设在 48. HOUSE SPECIAL SHARK'S FIN DUMPLING 茶 實 TEA
終 成 路 か 24、SWRIMF PUN SOLL 4 月 路 か 25、EEF PUN ROLL 1 日 路 か 25、CHICKEN FUN ROLL は は 25、 CHICKEN FUN ROLL 減止状況、27、CHISPY SPRIMP PALLS でははいけ 23、STUFFED CRAS CLAW	中 は 北 井 POOLE, OOLONG, LOMG GIN, JASMINE, ま 北 木 は DAFFODI
e e e	

Family Dinners Minimum Two Persons

PEARL DINNER \$8.95 per person

Won Ton Soup, Egg Roll, Sweet and Sour Pork,
Mixed Vegetables with Chicken, Barbeoue Pork Fried Rice
Four Persons — Add A LMOND FRIED CHICKEN

JADE DINNER \$10.95 per person

Won Ton Soup, Barbecue Pork, Sweet and Sour Pork, Mushroom with Chicken, Shrimp Egg Foo Young, Chicken Chow Mein Four Persons — Add Green Pepper with Beef

DIAMOND DINNER \$12.95 per person

Egg Flour Soup, Barbecue Ribs, Mixed Vegetables, Sizzling Beef, Shrimp with Lobster Sauce, Shrimp Fried Rice Four Persons — Add Lemon Chicken

Almond Fried Chicken Mixed Vegetables

Broccoli - your Choice of Meat (5hrimp \$1.00 extra)

EGG FOO YOUNG	5.25
With Mixed Vegetables	5.75
with Barbecued Pork	5.75
with Chicken	5.75
with Beef	6.55
with 5hrimp	6.5
with Crabmeat	0.00
CHOP SUEY With Pork	5.7. 5.7
with Beef	5.7
with Chicken	7.7
with Shrimp	7.2
Hong Kong Special	
HONG KONG SPECIALTIES 5now Peas, your choice of Meat (5hrimp \$1.00 extra)	8=
Sweet and Sour Pork	6.7 10.5
Sweet and Sour Shrimp	6.2

			83			
APPETIZERS	頭抬			LOBSTER (Served in Shell)	龍蝦	
	風尾蝦	6.50		28. Lobster with Mixed Fruit Salad	龍蝦沙律	Seasonal
1. Crispy Fried Prawns (6)	蘇炸大蝦	6.25			清燕龍蝦	Seasonal
2. Deep Fried Prawns (6)	密汁叉燒	5.25			牛油焗龍蝦	Seasonal
3. 8arbecued Pork	焼 肉 排			tel Constant Saum	上湯焗龍蝦	Seasonal
4. Barbecued Spare Ribs	炸雲吞	5.25	Ŷ	14 Gt 0 C	喜 慈 焗龍 蝦	Seasonal
5. Fried Won Ton (10) with Sweet & Sour Sauce		3.95		32. 8aked Lobster with Ginger & Scallon	豉椒焗龍蝦	
6. Egg Rolls (2)	春楼	2.75	} .	★33. 8aked Lobster with 8lack 8ean & Chili		
7. 8arbecued Duck (¾)	(1/4)大 鸭	5.25				
			•	CRAB	螢	
SOUP	湯類				干烧大蟹	8,50
3001	* * * * * * * * * * * * * * * * * * * *		1	34. Hot 8 raised Crab with Shredded Mushroom	咖哩 妈 蟹	8,50
	红烧蟹肉翅	24.00		★35. 8aked Crab with Curry Sauce		
8. 8raised Shark's Fin with Crab Meat Soup	紅燒雞絲翅	24.00	1	★36. 8aked Crab with 8lack 8ean & Chili		8.50
9. 8raised Shark's Fin with Shredded Chicken Soup	紅	15.00		37. 8aked Crab with Ginger & Scallion	蔓 葱 焗 蟹	8.50
0. 8ird's Nests with Shredded Chicken Soup	*************************************			38. Steamed Crab	清蒸大蟹	8.50
1. Fish Maw with Shredded Roasted Duck Soup		11.00		39. Crab Meat with Mushroom	要 肉扒鲜菇	7.95
2. 8amboo Shoot with Dried Scallop Soup	冬箭瑶柱类	9.50		40. Crab Meat with Vegetable	聖肉扒時菜	7.95
3. 8ean Curd with Assorted Vegetable Soup	八寶豆腐湯	6.75		41. Stuffed Crab Claw (Each)	百花醸蟹鉗	2.50
4. Crab Meat Corn Soup	翌 内 東 米 湯	6.75		The Statical Country of the Country		
5. Corn & Chicken Cream Soup	雞答栗米湯	5.25			CENT.	
6. Sea Food with 8ean Curd Soup	海鮮豆腐湯	5.75		FISH	鮮魚	
7. Minced Beef Soup	西湖牛肉类	5.25	3		鼓 汁蒸龍利	Seasonal
8. Hot and Sour Soup	酸辣湯	5.25		42. Steamed Sole with Black Bean	清蒸石班	Seasonal
9. Won Ton Soup (per person)	雲 呑 湯	1.55		43. Steamed Whole Rock Cod	骨香龍利球	
O. Egg Flower Soup	蛋 花 湯	2,50		44. Double Pleasure Enjoyment Sole Fish	時菜龍利球	
11. Mustard Green with Pork and Salt Egg Soup	芥菜咸出刺吃湯	5.75	4	45. Sole Fillet with Greens	吉列班片	8.50
22. Special Soup for the Day	明火足料炖湯	5.75		46. Sweet & Sour Cod Fillet	時菜班球	8.25
			1	47. Cod Fillet with Greens	• "	9,95
			1	48. Sea Food in 8ird's Nest	在果海鮮	9,93
ABALONE	絶魚					
	ab 11/2 ha 11	12.25		OYSTERS	生蠔	
23. Abalone with Vegetable	菜膽飽片					Francount
24. Abalone in Oyster Sauce	蠔油鮑片	12.25		49. Steamed Oyster with Black Bean Sauce	豉汁蒸生螺	
25. Abalone with 8lack Mushroom	冬菇鲍片	12.25		50. Pan Fried Oyster with Ginger & Scallion	盖 总生 蝬	
26. Abalone with Sea Cucumber	海多絕片	12.25		51. Deep Fried Oyster	酥炸生蠓	8,25
27. Abalone Threads	鲍魚扒三絲	B.25		5 20p1//22 1/2		

* Hot & Spicy

★ Hot & Spicy

C	ONCH		嚮 螺	
52.	Poached Conch	白	灼螺片	.95
53.	Pan Fried Conch	油	泡螺片	7.95
54.	Conch with Vegetable	時	菜螺片	.50
SC	CALLOP		带子	
55.	Pan Fried Scallop	油	泡帶子	10.75
★56.	Scallop with 8lack 8ean & Chili	豉	椒帶子	9.50
57.	Scallop with Vegetable	時	菜帶子	9.25
58.	Pan Fried Scallops with Mashed Taro	荔	革帶 子	10.75
*59. 60. 61. 62. 63.	Baked Squid with Spicy Salt Pan Fried Squid with Shrimp Sauce Pan Fried Squid Squid with Vegetable Pan Fried Dry Squid/Fresh Squid	蝦 ^利 油 時	鮮就 鹽 鮮 就 路炒鮮 就 泡 鲜 新 乾 乾 乾 食 煮 煮 煮 煮 煮 煮 煮 煮 煮 煮 煮 煮 煮 煮 煮 煮	6.75 6.75 6.75 6.25 6.75
C]	LAMS		蜆	
★64.	Pan Fried Clam with Black 8ean & Chili Sauce	豉	椒炒蚬	7.50
65.	Pan Fried Clam with 8lack 8ean Sauce	豉	汁 炒 规	7.50
66.	Poached Clam	白	灼 规	7.50
67.	Pan Fried Clam with Ginger & Scallion	鉴	慈炒蚬	7.50
68.	Poached Sliced Geoduck Clam	白	灼泉拔蚌	12.50
69.	Pan Fried 5lice Geoduck Clam	油	泡泉拔蚌	12.50



★ Hot & 5pic

SH	RIMPS	鮮蝦	
70.	Prawn Sauted	玻璃蝦球	12.50
71.	5hrimp with 5weet & Sour Sauce	吉列蝦球	10.50
<i>7</i> 2.	Shrimp with Vegetable	時萊坂球	9.75
<i>7</i> 3.	Pan Fried Prawn with Tomato Sauce	干煎椒球	9.75
★74.	Baked Prawn with Spicy Sale	椒鹽甲蝦	9.75
<i>75</i> .	Poached Shrimp (in shell)	白灼鮮蝦	9.75
76.	Scramble Egg with Shrimps	滑蛋煅仁	8.95
<i>77</i> .	Pan Fried 5hrimp	油泡蝦仁	8.95
★78.	Pan Fried 5hrimp with Hot Sauce	四川坂仁	8.95
★79.	Kung Pao Shrimp (Spicy)	宫保坂仁	8.95
	3 10 to		
TTO	T DOT	19	
HU	T POT	煲	
80.	Satay Crab with Chinese Vermicelli	沙爹粉絲蚧赁	10.75
81.	Satay 5hrimps with Chinese Vermicelli	沙爹粉絲蝦煲	9.95
82.	Oyster with Ginger & Scallion	羌 冲生服 煲	8.25
83.	Deep Fried Fish	紅蚊魚階煲	8.75
84.	Sea Food with Bean Curd	海鲜豆腐煲	8.75
		CV.	
	Same All A	N. J.	
SIZ	ZLING PLATTER	鐵板	
	1 - 1		
85.	Sea Food in Sizzling Platter	俄板海鲜	10.50
★86.	Sizzling Chicken with Curry Sauce	鐵板咖哩雞球	7.25
87.	Sizzling Soya Sauce Stuffed with Peppers	鐵板豉汁釀双色	6.75
88.	Sizzling Fried 8eef with Peking Sauce	鐵板冲爆牛柳	9.75
CO.	TTA D	de 1de	\
SŲ	UAB	乳鸽	/
		生炒鸽菘	12.50
★89.	Minced Squab with Lettuce	生 炒 個 松 脆 皮 乳 鸽	10.00
90.	Deep Fried Squab	脆质乳鸽	10.00
91.	Salted Squab	30. 70 10 VA	

★ Hot & 5picy

Cl	HICKEN	3	睢
92.	Steamed Chicken with Ham and Vegetable (Hal	f) (半)金華玉樹	维 12.50
93.	Crispy Skin Chicken (Cantonese Style) (Half)	金牌炸子	雞 7.50
94.	Chicken with Lemon Sauce	檸檬煎軟	発 6.75
95.	Diced Chicken with Cashew Nut	腰果雞	T 6.75
★96.	Kung Pao Chicken	宮保雞	₹ 6.75
±97.	Chicken with Black Bean & Chili Sauce	豉椒雞.	球 6.25
98.	Stired Fried Chicken with Special Sauce	魚香雞	片 6.25
99,	Chicken with Vegetable	時 菜 雞	球 6.25
100.	Sweet and Sour Chicken	甜酸雞:	球 6.25
DU	J CK	Ą	為
101.	Peking Duck (Advanced Order)	(售)北京填气	购 22.00
102.	Braised Duck with Chop Suey (Half)	(半)八珍扒	购 9.50
103.	Braised Duck with Mushroom (Half)	(半)北兹扒	购 8.50
104.	Roasted Duck with Mashed Taro (Half)	(半) 荔茸香酥	购 10.00
105.	Roasted Duck (Half)	(半)明爐燒大	陶 7.00
PC	ORK	豬	内
106.	Pan Fried Pork Rib with Special Sauce	京都排	骨 7.25
★107.	Baked Pork Rib with Spicy Salt	椒鹽排	骨 7.25
108.	Sweet & Sour Pork (Boneless)	咕 老	内 6.75
109.	Diced Pork with Cashew Nuts	腰果肉	丁 6.75
★110.	Diced Pork with Bean Sauce	普 爆 肉	丁 6.75
111.	Moo-Chi Pork (service with Chinese pancake)	木 須	内 6.75



★ Hot & Spicy

BI	EEF	牛肉	
112.	8eef with Snow Pea	雪豆牛肉	₹.25
113.	Fillet Steak (Chinese Style)	中式牛柳	9.75
114.	Beef with Oyster Sauce	蠔油牛肉	8.25
★115.	Beef with Curry Sauce or Satay Sauce	咖哩牛肉	8.25
116.	8eef with Vegetable	時菜牛肉	7.95
117.	Beef with Walnut	合桃牛肉	7.95
118.	Beef with Pickles and Green Pepper	酸菜牛肉	7.95
119.	Double Mushroom Beef with Oyster Sauce	双菇牛肉	7.95
BE	EAN CURD	豆腐	
120.	Bean Cake Layer	麒麟豆腐	B.95
121.	Stuffed 8ean Curd with Shrimp	百花蒸釀豆腐	6.50
122.	Steamed 8ean Curd with Soy Sauce	豉油王燕豆腐	5.25
123.	Braised Bean Curd	紅兒 豆腐	5.25
★124.	Bean Curd with Szechwan Sauce	麻婆豆腐	5.75
125.	Pan Fried Mixed 8ean Curd with Minced Shrimp	· 香煎琵琶豆腐	6.75
VE	GETABLE	. 蔬菜	
126.	Stewed Superior Mixed Vegetable	鼎湖上素	6.75
127.	Vegetable with Mushroom	北茲扒時菜	6.7 S
128.	Vegetable with Oyster Sauce	蠔油菜膽	5.75
129.	Seasonal Vegetable Sauted	清炒時菜	<i>5.7S</i>
(Rice	N FRIED NOODLES Noodle, Flat Noodle)	炒粉麵	
130.	Hong Kong Special Chow Mein	香港樓炒麵	8.50
131.	Sea Food Chow Mein	海鲜炒麵	7.00
132.	Subgum Chow Mein	八珍炒麵	7.00
133.	Shrimp Chow Mein	坂 球 炒 麵	7.00
134.	Sliced Pork Chow Mein	肉絲炒麵	6.25
135.	Preserved Vegetable with Pork Chow Mein	味菜螺片炒麵	7.95
★136.	Black Bean with Shrimp Chow Foon (Dry)	干炒豉汁煅仁河	B.00
137.	Vegetable and Shrimp Sauce with Chow Foon	波菜 坂 醬 牛 肉 炒河 干 炒 牛 河	7.7S 6.25
138.	Beef Chow Foon (Dry)	雪菜大鸭絲炆米	7.50
*139.	Snow Gabbages and 8Q Duck with Rice Noodle	哲米大阪 环	6.25
★140.	Fried Noodle Vermicelli	星洲炒米	6.25
★141.	Sliced 8Q Pork Chow Foon	生のカル	0.23
	★ Hot & Spicy		

NOODLES IN SOUP 湯粉麵 (Rice Noodle, Flat Noodle) 香港湯麵 8.50 燒鸭湯麵 4.75 蝦球湯麵 4.75 142. With Hong Kong Special 143. With Roasted Duck 144. With Prawn 雲春湯麵 4.25 145. With Won Ton 牛肉湯麵 146. With Sliced Beef 4.25 又 烧 湯 編 4.25 內 片 湯 編 4.25 雞 絲 湯 編 4.25 147. With Roasted Pork 14B. With Sliced Pork 149. With Shredded Chicken 雞球湯麵 150. With Chicken Fillet 4.25 **時莱湯麵** 3.25 151. With Vegetable 雪菜火鸭絲湯米 5.00 152. Snow Cabbages with Roasted Duck 153. Preserved Vegetable with Sliced Pork 榨菜肉絲湯米 4.50 RICE 飯 154. Fried Rice with Shrimp 155. Fried Rice with Roasted Pork 156. Fried Rice with Shredded Chicken 157. Young Chow Fried Rice 楊州炒飯 5.50 158. Fried Rice with Minced Beef 生炒牛肉飯 5.75 159. Pork & Vegetable on Steamed Rice 時菜肉片飯 5.*7*5 160. Beef with Tomato on Steamed rice 蕃茄牛肉飯 5.75 161. Beef with Oyster Sauce on Steamed Rice 蠔油牛肉飯 5.75 ★162. Beef with Black Bean & Chili on Steamed Rice 豉椒牛肉飯 5.75 163. Fun Chow Fried Rice with Special Sauce 福州炒飯 9.75 164. Double Shrimp/Chicken with Special Fried Rice 太極鴛鴦飯 9.75 165. Salted Fish with Chicken Fried Rice 咸魚雞粒飯 9.75 166. Steamed Rice 綠苗白飯 No charge

★ Hot & Spicy

4.75

1.50

1.50

DESSERTS

16B. Saigo Pudding (Per Person)

170. Sweet Red Bean Soup (Per Person)

169. Almond Gelatin with Fruit Cocktail (Per Person) 1.50

167. Lichee

BEVERAGES

Poo-Lei, Jasmine (Per Person) .50

Oolong, Daffodil (Per Person) .50

Chrysanthemum (Per Person) 1.00

Soft Drink

Ice Tea



C	HICKEN	59.	
		.,	
92.	Steamed Chicken with Ham and Vegetable (Hail)	(本)金華五樹雄	12.50
93.	Crispy Skin Chicken (Cantonese Style) (Hail)	全牌炸子族	7.50
94.	Chicken with Lemon Sauce	详作到故籍	6.75
95.	Diced Chicken with Cashow Nut	按采辞了	6.75
	Kung Pao Chicken	官保拜丁	6.75
	Chicken with Black Bean & Chili Sauce	致极联路	6.25
	Stired Fried Chicken with Special Sauce	医安廷片	6.25
99.	Chicken with Vegetable	特苯称环	5.25
100.	Sweet and Sour Chicken	的政治库	6.25
DU	JCK	は。	
101.	Peking Duck (Advanced Order)	(資1北京鎮路	22.69
	Staised Duck with Chop Sucy (Hall)	(千)八分私為	9.50
103.	Braised Duck with Mushroom (Half)	1年1年报私品	8.50
	Roasied Duck with Mashed Taro (Hall)	(牛(荷军套际路	10.00
105.	Roasted Duck (Half)	(千)明旌统大路	7.00
PC	rk	核构	
105.	Pan Fried Pork Rib with Special Sauce	京都拼骨	7.25
	Baked Pork Rib with Spicy Sail	机丝排骨	7.25
	Sweet & Sour Park (Baneless)	咕卡用	6.75
	Diced Park with Cashew Muis	按不为下	6.75
# 1t0.	Diced Park with Bezn Sauce	普爆肉丁	6.75
111.	Moo-Chi Pork (service with Chinese pancake)	水坝内	6.75
B	eef	牛肉	
112.	Seef with Snow Pea	古丘千月	7.25
	Filiet Steak (Chinese Style)	中人牛奶	9.75
114.	Beef with Oyster Sauce	绿油牛用	7.25
	Beef with Curry Sauce or Salay Sauce	四唑牛剂	7.25
	Seel with Vegetable	射术手用	6.95
117.	Beef with Walnut	合批牛用	6,95
118.	Beel with Pickles and Green Pepper	凝装牛用	6.95
119.	Double Mushroom Beef with Oyster Sauce	双铅千月	6.95
BI	EAN CURD	直扇	
120.	Bean Cake Sayer	群麟亚属	8.95
121.	Stuffed Bean Curd with Shrimp	百花总领亚属	6.50
122.	Steamed Sean Curd with Soy Sauce	投油正然正腐	5.25
123,	Braised Bean Curd	红烧丘层	5.25
± 124.	Bean Curd with Szechwan Sauce	解要丑腐	5.75
125.	Pan Fried Mixed Bean Curd with Minced Shrimp	- 看然抗性直腐	6.75
VI	EGETABLE	蔬菜	
126.	Stewed Superior Hilsert Vegetable	品湖土京	6.75
127.	Yegelable with Mushroom	北蓝扒特东	6.75
128.	Vegetable with Oyster Sauce	绿海菜塘	5.75
129.	Seasonal Vegetable Souted	請抄好罪	5.75
	* Hat & Solcy		

PAN FRIED NOODLES 京圣德妙縣 8.50 海排沙縣 700 战斗沙縣 700 战斗沙縣 7,00 战斗沙縣 7,00 战斗沙縣 7,00 中海洋沙縣 7,00 世上联营中旬龄 7,75 中沙镇市城市 7,75 京主大编石技术 7,50 沙 6 0,35 NOODLES IN SOUP 湯粉麵 NOOD LES IN SOOP (Rice Mondie), This model's 142. With Hong Kong Special 143. With Resirted Duck 144. With Resirted Duck 145. With Size of the Mondie 145. With Word Tran 146. With Size of Park 147. With Resirted Park 149. With Size of Park 149. With Size of Park 149. With Size of Park 151. With Size of Park 152. Sance Robber Filled 153. Sance Robber With Size of Park 153. Preserved Vegatible with Size of Park 154. Preserved Vegatible with Size of Park 155. Preserved Vegatible with Size of Park 156. Preserved Vegatible with Size of Park 157. Sance Robber with Rosatted Duck 158. Preserved Vegatible with Size of Park 专港海鐵 4.25 超域海海鎮 4.25 重查市鎮 4.25 中有海海 4.25 艾堤市新 4.25 以堤市新 4.25 群县沿海鎮 4.25 群县沿海鎮 4.25 群县沿海旗 4.25 群县沿海旗 4.25 市民城市县 5.00 柳星用路南来 4.50 RICE 飯 KTCE: 156. Fried Rice with Shrimp 157. Fried Rice with Rousted Fork 156. Fried Rice with Rousted Fork 157. Young Chon Fried Rice 158. Fried Rice with Minered Beel 159. Pork & Vegetable on Steamed Rice 150. Beel with Temato on Steamed Rice 150. Beel with Stack Bran & Chilli on Steamed Rice 151. Beel with Stack Bran & Chilli on Steamed Rice 152. Beel with Stack Bran & Chilli on Steamed Rice 153. Fran Chow Tried Rice with Special Stace 154. Double Strimp/Chicken with Special Fried Rice 155. Salied Brit with Chicken Fried Rice 166. Steamed Rice Vish Mised Wageshiles 5.25 with Bashecused Park 5.75 with Bere 5.75 with String 6.55 with Crahmest 6.55

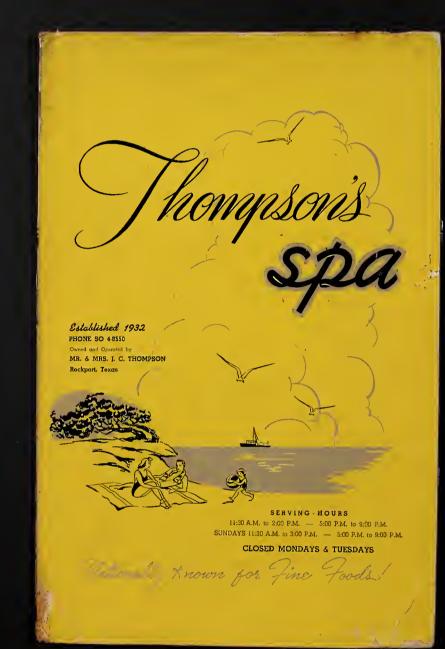
炒粉新



221 W. POLK ST., SUITE 200 RICHARDSON, TX 75081 TEL: (214) 238-8858

等成美路。明確規持 建成小菜。安於明報 图等度故。專及等 社園本艺、數边預有





Sea Food	Cocktails
SERVED WITH SAUCE	AND CRACKERS
Shrimp Cocktail	.85 Large \$1.50
Oyster Cocktail	.75 Large 1.50
Shrimp Cocktail Oyster Cocktail Crabmeat Cocktail Iced Shrimp Plate served with crackers	./5 Large
Iced Shrimp Plate served with clackers	
Soup	
Joap	
Oyster Stew (8)	1.25
Half and Half Oyster Stew	1.40
Made with half milk and half cream	
Clam Chowder (New England Style)	Small .50 Large .80
Seafood Gumbo, Made with Shrimp and Crabmed	Small
Sediood Gumbo, Made with Shittip and Crabined	1.00 Large 1.00
P 11 P 1	Institute of Indonesia Paragrams 25
Relish Dish50	Imported Jalapeno Peppers
Juic	es es
Tomato	Orange, fresh
V-8	Grapefruit
Pineapple	Juice, Large
Sandw	1
SERVED WITH RELISHES	
Combination Ham & Cheese	Cheese Sandwich
Ham Sandwich 60	Grilled Cheese
Plair or Toasled Harburger60	Special Steak SANDWICK 1.50
Chuese burger 70 Sala	۸.
SERVED WITH	
SERVED WITH	CHACKERS
Stuffed Avocado with Shrimp Salad	1.25
Tomato Stulled with Shrimp Salad Salad Plate — Served with Crackers or Hot Rolls	1.25
(Seafood Salad, Vegetable, Congealed Fruit & Pear & (Fruit Plate (Served with Collage Cheese or Shorbet)	Cheese)
Congealed Fruit Salad	Sliced Avocado
Petr and Cottage Cheese	Wop Salad
Combination Salad with Requestry Dressing	.75
Head Lettuce with 1000 Island Dressing	.50
Seafood Salad — Served with Crackers or Hot Rolls — Stutled Avecade with Shrimp Salad Tomato Stutled with Shrimp Salad Salad Plate — Served with Crackers or Hot Rolls — Served with Crackers or Hot Rolls — (Seafood Salad, Vegetable, Congealed Fruit & Pear & Fruit Plate (Served with Cottage Cheese or Sherbet) — Conspealed Fruit Salad — Soliced Tomatoles — 50 Pear and Cottage Cheese — 50 Siliced Tomatoles — 40 Combination Salad with Roquetor Dressing Head Leituce with Roquetor Dressing Siteed Orlons — 20 Mashed Polatios Hot Rolls — 20 Mashed Polatios	Stutted Celery, Silced Tomato and Lettuce
Tiot Rous	es French Fries
Baked Potato with Butter	
Spa Mai). O:
WE MAKE OUR	
Fresh Apple Small	Chocolate Toasted Almond Chiffon Small25 Large40
Cherry Small25 Large35	Coconut Chiffon .Small25 Large40
Pie A.la-Mode Small30 Large40	Small 25 Large 40 Coconut Chiffon .Small 25 Large 40 Pecan Chiffon .Small 25 Large 40 All Chiffon Pies Topped with Whipped Cream
Drinks	Ice Creams and Sherbets
Coline	Chocolate Revel, dish
Sanka Hot	Chocolate Revel, dish
Ter	Vanilla, dish 20 Pineapple Sherbel, dish 20

Dinners
DELUXE SEAFOOD PLATTER DINNER
Served with appetizer, salads, drinks and dessert.
APPETIZER: Choice of Shrimp, Oyster, Crabmeat Cocktail or small Clam Chowder.
Entree: Seafood Platter, Fish (Fried or Broiled) Shrimp, Oysters and Broiled Crabmeat \$3.75
Below ALL DIRNERS SERVED WITH CHILLED JUICE, THREE SALADS, POTATOES
DRINES AND DESSERT. RELISH DISH COCKTAIL SERVED ON REQUEST
Seafood Platter, Fish (Fried or Broiled), Shrimp, Oysters, and
Broiled Crabmeat
Fried Fish, Fresh (Rolled in Commed)
Fried Fish Throats 2.00 Broiled Fish, Fresh (Flame broiled with butter) 3.00
Stuffed Flounder (25 minutes)
(Baked with Shrimp And Crabmeat Stuffing) Fried Shrimp
Fried Shrimp
Fried Oysters (Rolled in Cornneal and Fried)
Broiled Oysters with Butter 3.00
Fried Scallops
Broiled Crabmeat in Butter 2.75 Stuffed Deviled Crab (2) 20 Minutes 3.00
African Bock Lobster Tails (2) Flame broiled with Butter
Baked Ham\$2.50
Fried Chicken 2.00 Fried Chicken White Meat 2.50
One-Half Broiled Chicken, with butter. 2.75
Fried Chicken Livers and Gizzards. 2.00'
Fried Chicken Livers
Broiled Chicken Livers
All Entrees Above May Be Ordered A La Carte 50c Less Than Dinner Price A La Carte Served With Salad, Potatoes and Entree.
Broiled Steak Dinners
(Flome Broiled with Butter)
Served with Chilled Juice, Salads, Potatoes, Drinks & Desserts
Top Cut Club Steak
Filet Mignon 3.50
Choice Cut T-Bone 330
Choice Cut Sirloin
Top Sirloin Strip
Broiled Pork Chops seasoned with sage 2.50
Drinks
Milk - Tea - Coffee loed or Hot Orange Drink Coca Cola

Presh Apple Pie, Made from Fresh Apples
Cherry Pie Blueberry Pie
Coconut Chiffon Pie, Topped with
Whipped Cream
Chocologe Toasted Almond Chiffon Pie,
Topped with Whipped Cream

Ice Cream

Vanilla - Chocolate - Lemon Custard

Vanilla - Chocolate - Lemon Custard

Dinnets For Children Only
(Under 14 Years Old)
S1.75

Choice of one entree, choice of Juice, Salads, Potatoes,
Juice: Tomato, V4, Fresh, Grange, or Pineapple
ENTRE
Chicken Baked Ham Small Club Steak
Shrimp Oysters Seafood Plattir, Broiled Crabment
Fish, Fried or Broiled
Studied Crab (I)

Drinks — Tea - Milk - Orange Drink or Coke
Dessert — Pie - Ice Cream or Sherbet

Sherbets
Lime - Orange - Pineapple





